

VERMONT TECHNICAL COLLEGE IS PROUD TO JOIN WITH OUR PARTNERS IN FOOD SERVICE, SODEXO, TO HELP YOU WITH YOUR ON CAMPUS EVENTS & ALL YOUR CATERING NEEDS!

I'M HERE TO HELP:

Nate Ball, Director, Conference & Event
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Our catering guide is designed to assist you in planning your event. This menu includes the options found to be the most popular, though we are more than happy to create a menu with you. We are also prepared to accommodate dietary needs for any event, with proper notice and planning! All is customizable – talk to MJ!

THE FINE PRINT:

All catering is served “drop & go” style, with eco-friendly paper goods. China/linen service is available for \$2 additional, per person.

GUARANTEES: All orders must be received and guaranteed no later than one week in advance of your event; once set, this number cannot be reduced, and if the number increases, we will do our best to accommodate you.

CANCELLATIONS: There is no charge for cancellations made 3 working days in advance. Cancellations made less than 3 working days in advance are subject to 75% of the order. Cancellations made less than 24 hours in advance will be charged the full amount. (We will work with you to our best ability around weather cancellations!)

ATTENDANTS: Events that require assistance or servers will be charged at the rate of \$15/hour/attendant. Minimum=2 hours.

SERVICE CHARGES: All non-college guests will be charged an 18% Gratuity Fee.

ALCOHOL & BAR: 3 weeks' notice is required for us to obtain a liquor variance; (\$30 Fee), bar set up is \$100. Bartender services are \$25/bartender, minimum=4 hours. Our bar set ups are limited to beer and wine, with the following pricing:

Beer, \$5, Vermont Beer \$7

Wine, \$5, Vermont Wines, \$7

**VERMONT
TECH**

byob: build your own breakfast

per person pricing: (8 or more guests, minimum)

mountain grove coffee service [regular, decaf, hot water with assorted teas, ice water]
\$3.25

assorted scones \$2.50

cinnamon rolls \$2.50

kitchen-baked chive & cheddar biscuits \$2.50

cinnamon donuts \$2.50

assorted bottled juices \$2.35

whole fruit \$1.25

low fat yogurt with granola \$3.50

fresh fruit salad \$4.25

techie breakfast cookie [cinnamon & oats. w or wo walnuts. raisins & craisins] \$3

talk with nate for more options, including hot breakfasts!

lunch 4 u

per person pricing: (8 or more guests, minimum)

deli sandwich luncheon: equal assortment from choices below, unless specified otherwise. chips. cookies. cold bevs. \$15

your sammies will come on an assortment of breads, including, whole wheat, croissants, ciabatta, and deli rolls. cheeses, lettuce, tomato, pickles, and condiments, on the side.

roast beef

turkey

chicken salad

veggie wraps

additional sides:

salad greens with house maple balsamic & ranch dressings \$4

fresh fruit salad \$4.25

buffets 4 u

per person pricing: (8 guests, minimum)

make it italian!: fresh market salad, house maple balsamic & ranch dressings. garlic bread. baked ziti. meatballs in marinara sauce. dessert bars. cold bevs. \$16

gf pasta by request

far east buffet: eggrolls. vegetable lo mein. grilled teriyaki chicken. garlic & lemon broccoli. steamed jasmine rice. fresh pineapple slices & almond cookies. cold bevs. \$18

grilled tofu by request

taco bar: chips & salsa. seasoned ground beef or chicken. flour tortillas. shredded lettuce, tomato & onion, cheese, sour cream & salsa. refried beans & spanish rice. cinnamon-sugar cookies. cold bevs. \$18

pie for lunch: carrot & celery sticks with ranch dip. 2 pieces cheese pizza pie. cookies. cold bevs. \$14

add pepperoni: \$.35 make it 3 slices: \$3

salad & quiche: spinach salad topped with apples, candied walnuts, goat cheese, house balsamic dressing. button rolls with butter. lorraine (ham-onion-swiss) & garden (broccoli-onion-pepper-cheddar) quiches. dessert bars. cold bevs. \$16

vermont tech bbq: bbq chicken quarters. slaw. maple baked beans. cornbread. watermelon slices & specialty brownies. cold bevs. \$22

grilled portabellos by request

dinner is served

per person pricing: (8 guests, minimum)

vt maple chicken: apple slaw. button rolls with butter. maple marinated grilled chicken breast. roasted potatoes. green beans almondine. fruit crisp. cold bevs. \$24

southwestern stuffed peppers: salad greens with roasted corn, baby tomatoes, peppers & sweet onions. housemade lime vinaigrette. button rolls with butter. green peppers stuffed with black beans, pico de gallo, & rice. cheddar on the side. fresh fruit salad & cinnamon churros. cold bevs. \$18

bourbon sirloin tips: salad greens with house maple balsamic and ranch dressings. button rolls with butter. hot/sweet bourbon marinated sirloin tips. smashed potatoes. roasted green beans. maple-glazed carrots. cheesecake. cold bevs. \$26

chicken picatta: salad greens with italian & ranch dressings. garlic bread. Baked chicken breast in a lemon-caper-white wine sauce. Fettuccini. grilled seasonal veggies. lemon layer cake. cold bevs. \$24

thanksgiving dinner: roasted turkey. stuffing. mashed potatoes. butternut squash. green beans. maple-glazed carrots. gravy & cranberry sauce. pumpkin & apple pie. cold bevs. \$24

etc.

per person pricing: (8 guests, minimum)

bevs:

bottled water \$2.30

bottled juice \$2.30

assorted sodas & seltzers \$2.20

mountain grove coffee service \$3.25

coffee service refresher \$1.40

hot chocolate \$2

snacks:

fresh veggies with ranch dip \$4

fresh fruit with yogurt dip \$4.50

cheese with assorted crisps \$5

chips & dip \$4

sweet treats \$4.50